



THE SAN LUIS *Resort*  
SPA & CONFERENCE CENTER



## information and policies

The San Luis Hotel is nestled on the 32-acre beachfront San Luis Resort and showcases Galveston Island's most elegant meeting venue. Honored recipient of the prestigious AAA Four Diamond Award since 1999, The San Luis Hotel is recognized for outstanding ambiance, flawless execution of service and personalized attention to detail time and time again.

The San Luis Resort offers a selection of venue facilities; including the lavishly-furnished and elegantly-designed Grand Ballroom, which can accommodate up to 400 guests and the Promenade Lawn, featuring our Wedding Gazebo with a view of the Gulf of Mexico. The resort also offers the grand-scale Galveston Island Convention Center at The San Luis Resort, featuring the picturesque backdrop of the Gulf, open air balcony and grandly appointed Ballroom which seats up to 1,000 guests.

## menu selections

All listed prices are per person unless otherwise noted. Please limit your selection to one menu per function. A buffet can offer a wider entrée selection, but must be for 50 or more guests. A surcharge of \$4 per person on lunch buffet and \$6 per person on dinner buffet will be added to the buffet prices for fewer than 50 guests.

It is possible for you to provide your guests with a choice of entrée in advance. The following stipulations apply:

- Multiple entrées are limited to a choice of two published entrées
- The hotel will provide a limited number of vegetarian entrées appropriate to the menu
- If there is a price difference between entrées, the higher priced entrée will prevail
- Guarantee of attendance with the breakdown for each entrée is required four business days prior to the event
- A form of entrée identification is required at the guest table - marked place cards, colored ticketing or coded nametag

## food and beverage policy

All food and beverage served at events within The San Luis Resort must be prepared by The San Luis Resort. The removal of food served at catered functions from hotel premises is not allowed. No outside food or beverage is permitted in any meeting room, lounge or suite. Cakes for weddings and birthdays may be provided from an outside source; however, a \$1 per person service fee will be charged.

The Texas Alcoholic Beverage Commission regulates the sale and service of all alcoholic beverages. The San Luis Resort, as a licensee, must be responsible for administration of these regulations. We will not serve alcohol to minors (under age 21) and reserve the right to check I.D. We also reserve the right to refuse service to anyone we deem intoxicated.

All alcoholic beverages in public areas and event rooms must be provided by The San Luis Resort. No alcoholic beverages may be brought into event room areas or public floors or carried out from any function.

## guarantees

Providing an accurate guarantee assists us in making your function a success. The exact number of guests attending each event must be provided by noon, three business days prior to the first scheduled event. Guarantees for Wednesday events must be confirmed on the preceding Friday. If updated information is not received, the last number given will be considered the guarantee to represent the minimum billing. If fewer than the guaranteed number of guests attend the function, the client is charged the original guaranteed number.

We will be prepared to serve up to 5% over the guaranteed number of attendees, up to a maximum of 10 additional guests. An increase in attendees of more than 5% (up to maximum of 10 guests) after the due date will be subject to an additional 25% increase to the price of that item or menu and is subject to substitution of other items.

## billing and deposits

Payment in advance is required for all events. A \$1,000 non-refundable deposit is required when booking your event (this will hold the space for you and will be applied to the total bill); a payment schedule for the balance can be arranged. All taxes and service charges are in addition to the menu prices quoted. Tax exempt organizations must provide a certificate prior to the event. Any additional charges or adjustments will be made after the event.

## security policy

We may require extra security for certain events. Requirements will be based upon the number of attendees and can be arranged through your conference or catering representative. For every 100 guests, one security officer will be required at \$35 per hour at The San Luis Hotel and at the Galveston Island Convention Center at The San Luis Resort with a minimum of two hours. The time period will include 30 minutes prior and 30 minutes after the event.

## banquet room rental

Your conference or catering representative will discuss room rental charges with you. These prices vary according to food and beverage revenue, as well as any extensive set-ups for meetings and breakouts. There is a minimum charge established for each room, and food and beverage revenue must equal or exceed that amount or the difference will be charged in room rental. If a 24 hour hold is necessary for setting up or decorating a room, a room rental charge will apply.

## room selections

We will work with you to provide the best possible location and room for your event; however, The San Luis Resort reserves the right to change locations due to fluctuations in the number of guests or prevailing weather conditions if the function is scheduled to be outside. Should weather conditions clear, the Banquet Manager reserves the right to utilize the back-up space due to set-up time, labor, etc. Once the decision has been made, it is final. In consideration of our other guests, any live entertainment outdoors must end by 9:30pm Sunday through Thursday, and 10:00pm on Friday and Saturday.

## banquet room minimums

Food and beverage minimums represent what must be spent in food and beverage before service charge, sales tax and any additional labor or miscellaneous fees.

Food and beverage minimums on a Friday or Saturday are as follows:

### The San Luis Hotel

Grand Ballroom \$10,000  
Mainsail Salon \$5,000  
Windjammer/Elissa \$3,000

### Galveston Island Convention Center at the San Luis Resort

Grand Ballroom \$10,000  
Galleon \$5,000

## set-up and labor charges

Changes in room set-up made by the client or on-site representative within 24 hours of the function may result in an additional labor charge.

## photographer

Upon request, your catering representative can recommend a professional photographer for your event.

## decorations and signage

Table Decorations: We provide complimentary fresh floral in a bud vase, mirrored squares and votive candles at each table. Any additional room decorations must be supplied by the client. We are happy to suggest a variety of vendors to assist you with your needs.

All decorations, displays or exhibits brought into the hotel must be approved in advance by your conference or catering representative. Items may not be attached to any wall, floor or ceiling with nails, staples, tape or any substance that will damage fixtures and furnishings. You must remove the decorations immediately following the event, unless otherwise arranged. There may be an additional charge for major set-ups involving hotel labor. Please note: the hotel will not assume any responsibility for damaged or lost articles left in the hotel prior to, during or following the function.

## plated breakfast selections

All Breakfasts served with Fresh Orange Juice, Assorted Breakfast Breads, Starbucks Coffee and Iced Tea.

**THE AMERICAN** 16  
Fluffy Scrambled Eggs, Home-Fried Potatoes, Country Sausage or Bacon

**EGGS BENEDICT** 24  
English Muffin, Canadian Bacon, Classic Hollandaise Sauce, Lyonnaise Potatoes  
(Maximum of 75 guests)

**WESTERN SCRAMBLED EGGS** 17  
Diced Ham, Scallions, Peppers, Monterey Jack Cheese, Skillet Potatoes and Flour Tortillas

**HUEVOS RANCHEROS** 18  
Sonoran Potatoes, Refried Beans, Flour Tortillas, Roasted Tomato Salsa



## breakfast buffets

All Breakfast Buffets served with Starbucks Coffee and Iced Tea. Based on two hours of service, minimum of 25 guests.

**THE SOUTHERN BREAKFAST** 23  
Chilled Juices, Sliced Fresh Fruit and Berry Display, Cold Cereals and Granola, Fluffy Scrambled Eggs, Country Sausage, Crisp Bacon, Home-Fried Potatoes, Buttermilk Biscuits and Sausage Gravy, Muffins, Danish, Croissants Whipped Honey Butter and Preserves

**THE SAN LUIS BREAKFAST** 24  
Chilled Juices, Sliced Fresh Fruit and Berry Display, Low-Fat Yogurt, Cold Cereals, Granola, Fluffy Scrambled Eggs with Cheese and Chives, Apple Crêpes with Cinnamon Cream, Belgian Waffles, Country Sausage, Crisp Bacon, Lyonnaise Potatoes, Muffins, Danish, Croissants, Whipped Honey Butter and Preserves

**ALL-AMERICAN BREAKFAST** 26  
Chilled Juices, Sliced Fresh Fruit and Berry Display, Low-Fat Yogurt, Granola, Cold Cereal Display, Quiche Lorraine, Blueberry Cheese Blintzes, Scrambled Eggs with Cheese, Lyonnaise Potatoes, Southern Grits, Link Sausages, Smoked Bacon, Muffins, Danish and Croissants

**BREAKFAST BUFFET ENHANCEMENTS** 295  
Display of Smoked Salmon with Chopped Eggs, Diced Onion, Capers, Sliced Tomato and New York Style Bagels



Serves 25 Guests

## San Luis style brunch buffets

All Brunches served with Starbucks Coffee and Iced Tea.  
Based on two hours of service, minimum of 25 guests.

**THE CRESCENT CITY BRUNCH** 36  
Chilled Juices, Sliced Fruit with Yogurt Dip, Seasonal Berries with Whipped Cream, Bagels with Cream Cheese and Lox Spread, Eggs Benedict, Fluffy Scrambled Eggs, Cheese Blintzes, Home-Fried Potatoes, Grilled Chicken in Sweet Basil Cream, Pasta Primavera, Danish, Muffins and Croissants

**THE BOULEVARD BRUNCH** 42  
Chilled Juices, International Cheese Display, Sliced Fresh Fruit and Berry Display, Farmers Market Greens, Cucumber Dill Salad, Insalata Caprese, Artichoke and Wild Mushroom Salad, Display of Smoked Salmon with Bagels, Chopped Eggs, Diced Onion, Capers, Sliced Tomato, New York Style Bagels, Eggs Benedict, Pasta Primavera, Romano-Crusted Chicken in Tomato Cream, Danish, Muffins and Croissants, Dessert Display of Tiramisu, Cheesecake, Pecan Pie and Southern Chocolate Cake

**ACTION STATIONS** 150 Chef fee  
Stations are breakfast enhancements to existing buffets and may not be purchased as a meal replacement.

**OMELET STATION** 10 per person  
Fresh Cracked Eggs or Egg Beaters, Cheddar, Parmesan, Bacon, Ham, Mushrooms, Onion, Tomatoes, Spinach, Salsa

**BELGIAN WAFFLE STATION** 9 per person  
Maple Syrup, Fresh Berries, Whipped Cream, Toasted Pecans

*Please add 22% Service Charge and 8.25% Sales Tax*

## refreshment breaks

Based on two hours of service.

**THE SEASIDE** 16  
Chilled Orange, Grapefruit and Tomato Juices, Tropical Fruit Display, Bagels with Cream Cheese, Croissants, Danish and Muffins, Whipped Honey Butter and Preserves, Starbucks Coffee and Iced Tea

**THE EXECUTIVE** 17  
Chilled Orange, Grapefruit and Tomato Juices, Low-Fat Yogurt with Fresh Berries, Assortment of Fresh Fruit, Muffins, Build-Your-Own Granola, Cold Cereals, Starbucks Coffee and Iced Tea

**THE ICE CREAM SHOPPE** 13  
French Vanilla, Strawberry and Chocolate Ice Creams. Toppings: Oreo Cookies, M&M's, Toasted Coconut, Chopped Walnuts, Colored Sprinkles, Chocolate, Strawberry and Butterscotch Syrup; Fresh Whipped Cream and Maraschino Cherries; Starbucks Coffee and Iced Tea

**THE COFFEE STAND** 10  
Starbucks Coffee, Iced Tea, Soft Drinks, Bottled Water (Based on four hours)

**THE INTERMISSION** 13  
Fresh Popcorn, Jelly Beans, Mini Candy Bars, Hershey Kisses, Reese's Pieces and M&M's with Starbucks Coffee, Iced Tea and Soft Drinks

**THE VERANDA** 11  
Freshly Baked Cookies and Brownies, Old Fashioned Lemonade, Iced Tea with Lemon and Starbucks Coffee

**FIESTA BREAK** 13  
Red, Blue and Yellow Corn Tortilla Chips, Chili con Queso, Guacamole and Salsa with Soft Drinks and Bottled Water



## drink

Starbucks Coffee	55 per gallon
Fresh Squeezed Orange or Grapefruit Juice	15 per quart
Apple, Tomato or Cranberry Juice	15 per quart
Iced Tea with Lemon	42 per gallon
Old Fashioned Lemonade	42 per gallon
San Luis Fruit Punch	42 per gallon
Whole, 2% or Skim Milk	11 per quart
Bottled Water	3.5 per bottle
Red Bull, 5-Hour Energy	5 per bottle



## eat

Old Fashioned Cinnamon Buns	30 per dozen
Bagels with Cream Cheese	30 per dozen
Breakfast Pastries	30 per dozen
Freshly Baked Cookies and Brownies	30 per dozen
Whole Fresh Fruit	3 per piece
Frozen Candy Bars	3.5 each
Individual Yogurts	3.5 each
Trail Mix or Mediterranean Snack Mix	22 per pound



We Proudly Serve Starbucks

*Please add 22% Service Charge and 8.25% Sales Tax*

## lunch buffets

Lunch Buffets served with Starbucks Coffee and Iced Tea. Based on one hour of service, minimum 25 guests.

### **BROOKLYN DELI** 25

Chef's Soup of the Day, Fruit Display, Basket of Fresh Garden Greens, Cherry Tomatoes, Mushrooms, Cucumbers, Grated Cheese, Crumbled Bacon, Chopped Eggs, Garlic Croutons and a Selection of Housemade Dressings

Pasta Salad, Potato Salad and Tomato Bocconcini Salad

Cold Cut Display: Honey Glazed Ham, Smoked Turkey, Roast Beef, Salami, Aged Cheddar and Swiss Cheeses, Green Leaf Lettuce, Sliced Vine-Ripened Tomatoes, Kosher Pickles, Cherry Peppers and Pepperoncini Peppers

Specialty Breads and Croissants with Complementary Condiments

Freshly Baked Chocolate Chip Cookies and Fudge Brownies

### **CAFE ROMA PASTA BAR** 28

Penne Pasta and Tortellini with Alfredo and Marinara Sauces with choice of four of the following items: Sweet Italian Sausage, Pepperoni, Mushrooms, Bay Shrimp, Grilled Chicken, Roasted Peppers, Mixed Vegetables and Sun-Dried Tomatoes. Served with Caesar Salad, Garlic Bread Sticks and Italian Cream Cake

### **HILL COUNTRY GRILL** 29

Yellow Mustard Potato Salad  
Jalapeño Pineapple Coleslaw  
Green Chile Macaroni and Cheese

Charbroiled Angus Burgers  
Lettuce, Tomato, Pickles, Red Onions  
Cheddar & Jalapeño Jack  
Grilled Elgin Smoked Sausage Links  
Peppers, Onions, Warm Flour Tortillas  
Charbroiled Chicken Breast, Honey Ancho BBQ Sauce  
Lemon Bars  
Fudge Brownies

### **BAJA TACO BAR** 27

Black Bean Soup, Chile con Queso, Tortilla Chips

Blackened Market Fresh Fish and Grilled Chicken Fajita, Guacamole, Cheddar, Red Cabbage Slaw, Jalapeños, Salsa, Chipotle Sour Cream, Flour Tortillas, Spanish Rice and Beans

Fresh Baked Cookies and Fudge Brownies

*Please add 22% Service Charge and 8.25% Sales Tax*





## plated lunch

Choose a salad, entrée and dessert to complete your three-course lunch menu. Served with Starbucks Coffee and Iced Tea.

### soup

Substitute Soup for Salad: 3 per person  
add soup course: 6.5 per person

#### AWARD-WINNING SHRIMP & CRAB GUMBO

#### CHICKEN TORTILLA SOUP

#### SEAFOOD GAZPACHO

#### BAKED POTATO SOUP

#### ROASTED SWEET CORN AND CRAB CHOWDER

#### TOMATO BASIL BISQUE

### salad

#### SAN LUIS SALAD

Baby Greens, Carrots, Grape Tomatoes, Cucumber, Parmesan,  
Ranch Dressing

#### GALVESTON ISLAND CAESAR SALAD

Romano Cheese, Garlic Croutons, Grape Tomatoes,  
Zesty Homemade Caesar

#### BABY SPINACH SALAD

Grape Tomatoes, Bacon, Artichokes, Lemon Thyme Vinaigrette

#### GREEK SALAD

Chopped Romaine, Tomatoes, Olives, Pepperoncini, Feta Cheese,  
Red Wine Vinaigrette

#### CAPRESE SALAD

Beefsteak Tomato, Fresh Mozzarella, Basil, Balsamic Reduction

#### ICEBERG WEDGE

Applewood Smoked Bacon, Tomatoes, Roquefort  
or Ranch Dressing

### entrées

**PAN-SEARED CATCH OF THE DAY** 28  
Lemon Caper Sauce

**GRILLED CHICKEN BREAST** 27  
Cremini Mushroom Cream

**PESTO-CRUSTED CHICKEN BREAST** 29  
Lemon Beurre Blanc

**ROASTED PORK LOIN** 28  
Marsala Sauce

**CHARBROILED FLANK STEAK** 29  
Red Wine Mushroom Sauce

**PETITE FILET MIGNON** 40  
Port Reduction

**SAN LUIS MEATLOAF** 29  
Roasted Pearl Onion and Bacon Compote

### desserts

#### CHEESECAKE WITH FRESH STRAWBERRIES

#### FLORIDA KEY LIME PIE

#### BOURBON PECAN PIE

#### SOUTHERN CHOCOLATE CAKE

#### ITALIAN CREAM CAKE

#### FRESH BERRIES WITH WHIPPED CREAM

#### BERRY DELIGHT TART

## the lunch bag

All lunch bags served with choice of sandwich, pickle, piece of whole fruit, chips or pasta salad, freshly baked cookie and bottled beverage.

**SOUTHWEST GRILLED CHICKEN WRAP** 22  
Grilled Chicken, Romaine, Jalapeño  
Jack Cheese, Guacamole,  
Spinach Tortilla Wrap

**ROAST BEEF & SWISS** 22  
Slow Roasted Roast Beef with Swiss  
Cheese, Horseradish Aioli,  
French Baguette

**TURKEY & PROVOLONE** 21  
Smoked Turkey Breast, Provolone  
Cheese, Applewood Smoked Bacon,  
Pesto Aioli, Egg Kaiser Roll

## small bites

Minimum 100 pieces

### COLD

Lobster and Lemon Grass Aioli in Artichoke Bottoms	5
Rare Beef on Garlic Crouton, Herb Mayonnaise	4.5
Tartlet of Smoked Duck and Papaya Cilantro Relish	4.5
Ahi Tuna Poke in Asian Soup Spoon	4
Chilled Display of Jumbo Shrimp and Crab Claws, Cocktail Sauce, Horseradish, Lemons	4
Freshly Shucked Oysters and/or Clams on the Half Shell Tabasco, Crackers, Lemon	4
Antipasto Kabob	3.5
Prosciutto di Parma Wrapped Asparagus, Basil Aioli	3.5
Seafood Gazpacho Shot	4
Smoked Salmon on Cucumber Caper Mayonnaise	3.5
Tomato Basil Bruchetta Balsamic Syrup	3
St Germain Pickled Watermelon Crumbled Feta & Fresh Mint	3
Curried Chicken Salad Toasted Baguette	3.5
Seafood Campechana Tortilla Chip, Avocado	4

### HOT

Herb Crusted Baby Lamb Chops with Mint Jus	4.5
Bacon Wrapped Quail Raspberry Chipotle	4
Coconut Fried Shrimp Sweet and Sour Sauce	4
Crab Stuffed Mushroom Caps	4
Chicken Wellington	4
Crab Cake with Remoulade	4
Beef Wellington	4
Almond Crusted Chicken Fingers Sesame Garlic Dip	3.5
Beef or Chicken Empanadas with Cilantro Cream	3.5
Brie, Raspberry and Almond en Croûte	3.5
Chicken Sate with Peanut Dipping Sauce	3.5
Feta and Sun-Dried Tomato Phyllo	3.5
Pot Stickers with Plum Sauce	3.5
Spanakopita	3.5
Spring Rolls with Sweet and Sour Sauce	3.5
Baked Stuffed Fingerling Potato Chorizo, Black Bean Puree, Lime Cream	4
Lobster Shiitake Pot Pie Sherry Cream	4.5
Short Rib Pop Over Gorgonzola and Lemon	4.5
Goat Cheese and Butternut Squash Arancini, Vanilla Honey	4

## action stations

Minimum 100 guests

Stations are enhancements to existing buffets or reception menus and may not be purchased as a meal replacement.

Stations require a \$150 chef fee based on two hours.

### **MOOSHU STATION** 15

Moo Shu Pancakes, Stir-Fry Chicken, Glass Noodles, Marinated Cucumbers, Bean Sprouts, Shredded Carrots and Peanuts served with Hoisin Sauce, Teriyaki, Soy and Spicy Peanut Sauce

### **AVOCADO STATION** 15

Hass Avocados filled with Seafood Ceviche, Cilantro Chicken, Fried Plantains and Chimichurri Sauce

### **MARTINI MASHED POTATO STATION** 8

Yukon Gold Potatoes with Sauteed Mushrooms, Cheddar, Crisp Bacon, Chives, Sour Cream

Add Chopped Beef 4

Add Beef Bourguignonne 6

Add Lobster Thermidor 10

### **SUSHI STATION** 18

Spicy Tuna Rolls, California Rolls, Rock and Rolls

### **SHRIMP & GRIT BAR** 16

Sauteed Shrimp & Cheese grits, Mushrooms, Tasso Ham, Scallions, Lee & Perrin Butter, Old Bay Flatbread Crackers

### **MACARONI AND CHEESE STATION** 11

Roasted Wild Mushrooms, Roasted Peppers, Artichokes, Oven Dried Tomatoes, Caramelized Balsamic Pearl Onions, Grilled Asparagus

Add Slow Cooked Brandy Short Rib 8

Add Chopped BBQ Brisket 4

Add Sauteed Baby Garlic Shrimp 9

### **TACO BAR** 16

Al Pastor, Blackened Fish, Carne Asada, Cabbage, Fresh Lime, Cilantro, Onion, Queso Fresco, Red and Green Salsa, Flour Tortillas

### **NOODLE BAR** 15

Glass Noodles, Mung Beans, Cucumber, Basil, Jalapeno, Cilantro, Siracha, Shaved Beef and Chicken, Shrimp, Basil

## the carvery

Served with petite rolls and complementary condiments.

Requires a \$150 chef fee.

### **ROAST OF BEEF AU JUS** (serves 100 guests) 325

### **HERB ROASTED SIRLOIN STRIP** 450

Bearnaise Sauce (serves 40 guests)

### **HONEY BOURBON GLAZED HAM** 300

Whole Grain Mustard Cream Sauce (serves 50 guests)

### **APPLEWOOD SMOKED TURKEY BREAST** 275

Cider Gravy Apple Jack Brandy Cream (serves 50 guests)

### **THREE PEPPER CRUSTED TENDERLOIN OF BEEF** 375

Horseradish Cream (serves 20 guests)

### **CUBAN PULLED PORK** 325

Plantains, Salsa, Ciabatta Bread (serves 50 guests)

### **ITALIAN PORCHETTA** 325

Parma Ham, Salami, Roasted Peppers, Kalamata Basil Aioli, Ciabatta Bread (serves 50 guests)

### **ROASTED LEG OF LAMB** 325

Pine Nut Crusted, Mint Au Jus, Focaccia Bread (serves 30 guests)

### **PRIME RIB OF BEEF AU POIVRE** 400

Horseradish Cream (serves 40 guests)

### **BBQ SMOKED BRISKET** 200

Bread and Butter Pickles, Jalapeno Corn Bread, Honey BBQ Sauce (serves 20 guests)



## reception enhancement displays

Enhancements to existing buffets only.

### **DOLCE VITA STATION** 10

Chocolate, Vanilla, Strawberry Ice Cream, Chocolate, Caramel or Strawberry Sauce. Please select two ice cream flavors and two sauces.

### **SORBETTO STAND** 10

Mango, Raspberry, Peach, Champagne, Lemon, Tangerine Sorbetto. Please select three flavors of sorbetto.

### **APPLEWOOD SMOKED FISH DISPLAY** 250

Served with Dill Cream Sauce, Capers, Diced Onions, Crostini, Crackers (serves 25 guests).

### **BAKED BRIE WRAPPED IN PASTRY WITH APPLE AND ALMOND SPREAD** (serves 50 guests) 200

### **MARINATED VEGETABLE CRUDITE PRESENTATION** 7

Bleu Cheese and Ranch Dressing

### **MOSAIC CHEESE BOARD** 10

Domestic Farmstead and Select Worldly Cheeses with Dried Apricots and Almonds, French Baguettes, Crackers, Flatbreads

### **FAJITA BAR** 15

Grilled Beef and Chicken, Shredded Lettuce, Guacamole, Pico de Gallo, Shredded Cheddar Cheese, Salsa, Sliced Jalapeños

### **TUSCAN TABLE** 14

Marinated Vegetables and Artichokes, Roasted Peppers, Imported Cured Meats and Cheeses, Crisp Flatbread, Crusty Country Bread, Infused Olive Oil

### **TROPICAL SLICED FRESH FRUIT DISPLAY** 7

Honey Yogurt

### **SMALL BITE DESSERT BAR** 15

Bite Sized Desserts to include Whoopie Pies, Macaroons, Snickerdoodles, Cake Balls, Cookies, Pot de Crème and More! An Explosion of Color, Tastes and Shapes to entice and excite your senses!

## chips and dips

All Dips served with Potato, Tortilla or Pita Chips.

French Onion, Ranch or Salsa 48 per quart

Guacamole, Chile con Queso or Spinach Dip 49 per quart

Queso con Fajita or Crab & Artichoke Dip 58 per quart

## dry snacks

Potato Chips, Pretzels or Tortilla Chips 22 per pound

Trail Mix, Mixed Nuts or Peanuts 22 per pound

## ice carvings

Our award-winning chefs will be delighted to create a beautiful ice carving that will put your personal signature on any special event. All ice carvings are hand carved and begin at 425 per single block.



## plated dinner

Choose a salad, entrée and dessert to complete your three-course dinner menu. We recommend adding an appetizer or soup.

<b>JUMBO SHRIMP COCKTAIL</b> Spicy Cocktail Sauce	13 per person
<b>MANGO CRAB MARTINI</b> Avocado Mousse	16 per person
<b>POTATO GRUYÈRE SOUP</b>	7 per person
<b>SWEET CORN &amp; GULF CRAB CHOWDER</b>	8 per person
<b>TOMATO BASIL BISQUE</b>	7 per person
<b>LOBSTER BISQUE</b>	9 per person
<b>AWARD-WINNING SHRIMP &amp; CRAB GUMBO</b>	8 per person

## salads

### **GALVESTON ISLAND CAESAR**

Romaine Hearts, Romano Cheese, Garlic Croutons, Grape Tomatoes, Zesty Homemade Caesar Dressing

### **SAN LUIS SALAD**

Baby Greens, Carrots, Grape Tomatoes, Cucumbers, Parmesan Cheese, Champagne Vinaigrette

### **BABY SPINACH SALAD**

Imported Prosciutto, Shaved Parmesan, Grape Tomatoes, Artichokes, Sun-Dried Tomato Vinaigrette

### **GREEK SALAD**

Romaine Hearts, Tomatoes, Olives, Feta Cheese, Pepperocini, Red Wine Vinaigrette

### **BOSTON BIBB CROWN**

Baby Greens, Strawberries, Candied Pecans, Honey Balsamic Vinaigrette

### **RED OAK LEAF SALAD**

Baby Greens, Candied Walnuts, Chèvre Cheese, Honey-Lime Vinaigrette

### **ROMAINE LETTUCE WEDGE**

Romaine, Applewood Smoked Bacon, Roquefort Dressing

## entrées

<b>PAN ROASTED GULF RED SNAPPER</b>	51
Cilantro Corn Sauce, Crab Pico	
<b>GRILLED CHICKEN BREAST</b>	39
Cognac Cremini Mushroom Sauce	
<b>CIDER-BRINED PORK LOIN</b>	39
Tasso Cream Sauce	
<b>CHICKEN SALTIMBOCCA</b>	41
Prosciutto di Parma, Sage, Lemon Butter Sauce	

<b>PESTO RUBBED SALMON</b>	43
Charred Plum Tomato Beurre Blanc	

<b>GARLIC-ROASTED PRIME RIB AU JUS</b>	48
Cracked Pepper Horseradish Cream	

<b>FILET MIGNON</b>	51
Peppercorn Demi-Glace, Roasted Cipollini Onions	

<b>BLACKENED MAHI MAHI</b>	48
Mango Salsa	

<b>BONE-IN PORK CHOP</b>	42
Calvados Glaze	

## duets

<b>SPINACH &amp; PARMESAN-STUFFED CHICKEN BREAST &amp; GRILLED FILET MIGNON</b>	53
Portabello Brandy Cream	

<b>GULF CRAB CAKE &amp; GRILLED FILET MIGNON</b>	60
Stone Ground Mustard Cream	

<b>CHIPOTLE-GLAZED FIRE-GRILLED SHRIMP &amp; GRILLED FILET MIGNON</b>	55
Tomatillo Cream Sauce	

<b>LOBSTER TAIL &amp; FILET MIGNON</b>	62
Lemon Thyme Butter Sauce	

<b>CRAB STUFFED CHICKEN BREAST &amp; BLACKENED SHRIMP</b>	52
Lobster Cream Sauce	

<b>GULF SNAPPER &amp; FILET MIGNON</b>	58
Burgundy Demi-Glace, Lemon Butter	

## desserts

Choose one dessert to accommodate your plated dinner. Choose three desserts to accommodate your dinner buffet.

<b>HAZELNUT CAPPUCCINO TORTE</b>
<b>SUMPTUOUS CHOCOLATE CAKE</b>
<b>TRIPLE CHOCOLATE CHEESECAKE</b>
<b>BOURBON PECAN PIE</b>
<b>FLORIDA KEY LIME PIE</b>
<b>WHITE AND DARK CHOCOLATE MOUSSE CAKE</b>
<b>THREE BERRY TART</b>
<b>APPLE TART</b>
<b>NEW YORK CHEESECAKE WITH FRESH STRAWBERRIES</b>
<b>RED VELVET CAKE</b>
<b>GLUTEN-FREE FLOURLESS CHOCOLATE TART</b>
<b>GLUTEN-FREE VANILLA POT DE CRÉMÉ WITH FRESH BERRIES</b>

## dinner buffets

Buffets include choice of one Salad Bar, one Composed Salad, three Desserts, Freshly Baked Rolls with Sweet Cream Butter, Starbucks Coffee and Iced Tea.  
Minimum 50 guests.

## salad bars

### SPINACH

Fresh Spinach, Crumbled Blue Cheese, Anjou Pears, Walnuts, Lemon Honey Vinaigrette

### NAPA

Baby Greens, Caramelized Pecans, Chèvre Cheese, Dried Cranberries, Grapes, Champagne Vinaigrette and Buttermilk Ranch

### CAESAR

Romaine Lettuce, Parmesan Cheese, Housemade Croutons, Caesar Dressing

### MIXED GREEN

Fresh Greens, Tomato, Sliced Cucumber, Julienne Carrots, Black Olives, Shaved Parmesan, Sliced Mushroom, Croutons, Selection of Dressings

### WEDGE SALAD

Baby Iceberg Wedge, Crisp Bacon, Tomatoes, Pickled Red Onions, Bleu Cheese, Parmesan, Balsamic Vinaigrette or Bleu Cheese Dressing

## composed salads

### TOMATO CUCUMBER

Red Wine Vinaigrette

### TOMATO BOCCONCINI SALAD

Balsamic Reduction

### FRESH FRUIT

Poppy Seed Vinaigrette

### COLESLAW

Apple Thyme Dressing

### SEAFOOD PASTA SALAD

Red Wine Vinaigrette

### BAKED POTATO SALAD

Cheddar, Bacon, Sour Cream

### ASPARAGUS CITRUS SALAD

Herbed Vinaigrette

### BLACK BEAN & CORN SALAD

Cilantro Vinaigrette

## the campeche buffet

43 per person

### PAN-SEARED SALMON

Lemon Caper Beurre Blanc Sauce

### GRILLED CHICKEN BREAST ON A RAGOUT OF MUSHROOMS

Cognac Sauce

### GARLIC CRUSTED PORK LOIN

Creole Sauce

### SMOKED GOUDA ROASTED POTATOES

### SAUTÉED ZUCCHINI & SQUASH

### GREEN BEANS WITH SHALLOTS

## the big island

48 per person

150 chef fee for carver

### TROPICAL FRESH FRUIT DISPLAY

### THE CARVERY

Roasted Round of Beef with Bermuda onion Marmalade

### PINEAPPLE SALSA JERK CHICKEN

### SWEET CHILI GLAZED MAHI MAHI

### ISLAND RICE PILAF

### VEGETABLE STIR-FRY

## laissez les bon temps rouler!

54 per person

### GUMBO BAR

Requires 150 Chef fee

### GRILLED CHICKEN BREAST

Brandy Crawfish Cream

### GRITS AND GRILLADES

### SHRIMP & ANDOUILLE SAUSAGE CREOLE

### BLACKENED GULF SNAPPER PONTCHARTRAIN

### GREEN BEANS SAUTÉED IN SWEET RED ONIONS & BACON

### DIRTY RICE

### ROASTED GARLIC MASHED POTATOES

tejas grill  
42 per person

**BBQ ROASTED CHICKEN**

**SMOKED BEEF BRISKET WITH BARBECUE SAUCE**

**GRILLED TEXAS SMOKED SAUSAGE**

**BAKED BEANS WITH BACON**

**JALAPEÑO CREAMED CORN**

**GREEN CHILE MAC'N CHEESE**

**JALAPEÑO CHEDDAR CORNBREAD**

Add Barbecue Jumbo Shrimp  
Minimum 200 pieces  
375 per 100 pieces

Add Dr Pepper Baby Back Ribs  
Three ribs per guest  
7 per person

south of the border  
42 per person

**TORTILLA CHIPS**  
Chile con Queso & Salsa

**CHICKEN & BEEF FAJITAS**  
Sautéed Bell Peppers & Onions, Guacamole, Sour Cream,  
Pico de Gallo, Salsa, Cheddar Cheese with Flour Tortillas

**TAMALES**

**CHICKEN ENCHILADA TOMATILLO CASSEROLE**

**SPANISH RICE**

**BORRACHO BEANS**

**SAUTÉED GREEN BEANS WITH RED ONION**



## beverage selections

### HOSTED BAR

Deluxe Selections	10
Premium Selections	9
Cordials and Cognac	11
Domestic Beer	5
Imported Beer	6
Sodas	3.5
House Champagne	35 per bottle
Bloody Mary	80 per gallon
Mimosa	80 per gallon
Margarita Rocks	80 per gallon
House Wine	32 per bottle

### KEG BEER

Budweiser	375
Bud Light	375
Coors Light	375
Miller Lite	375
Shiner Bock	425

### PREMIUM BRANDS

J & B Scotch  
Jack Daniel's Bourbon  
Stolichnaya Vodka  
Beefeater Gin  
Bacardi Rum  
Sauza Gold Tequila  
Canadian Club

### DELUXE BRANDS

Dewar's Scotch  
Maker's Mark  
Grey Goose Vodka  
Tanqueray Gin  
Mount Gay Rum  
1800 Tequila  
Crown Royal

### FROZEN MARGARITA 375 for five gallons

Frozen beverages require a machine rental charge of 150 per event

### CASH BAR AVAILABLE

For cash bar prices, add .50 to above drink prices

Cash Bar Charge (Up to four hour bar )	125
Bartender Charge	50



*Please add 22% Service Charge and 8.25% Sales Tax*



## beverage selections

**HOSTED PREMIUM BEVERAGE PACKAGE** 37 for four hours  
Additional Hours - 5 per person per hour

Bar includes:

Champagne

Premium Brand Mixed Drinks

House Wines

Imported Beers (Heineken, Corona)

Domestic Beers (Budweiser, Bud Light, Miller Lite)

Soft Drinks (Coke, Diet Coke, Sprite, Club Soda, Tonic Water)

Premium brands include:

J & B Scotch, Jack Daniel's Bourbon, Stolichnaya Vodka,

Beefeater Gin, Bacardi Rum,

Sauza Gold Tequila and Canadian Club

**HOSTED DELUXE BEVERAGE PACKAGE** 43 for four hours  
Additional Hours - 6 per person per hour

Bar includes:

Champagne

Deluxe Brand Mixed Drinks

House Wines

Imported Beers (Heineken, Corona)

Domestic Beers (Budweiser, Bud Light, Miller Lite)

Soft Drinks (Coke, Diet Coke, Sprite, Club Soda, Tonic Water)

Deluxe brands include:

Dewar's Scotch, Maker's Mark, Grey Goose Vodka, Tanqueray Gin,

Mount Gay Rum, 1800 Tequila and Crown Royal

**HOSTED BEER, WINE AND  
CHAMPAGNE PACKAGE** 34 for four hours  
Additional Hours - 4 per person per hour

Bar Includes:

House Wines and Champagne

Imported Beers (Heineken, Corona)

Domestic Beers (Budweiser, Bud Light, Miller Lite)

Soft Drinks (Coke, Diet Coke, Sprite, Club Soda, Tonic Water)

Bar packages do not include:

Passed Wine, Wine Service with Dinner or Cordials





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